

Flavanone-rich citrus beverages counteract the transient decline in postprandial endothelial function in humans: a randomised, controlled, double-masked, cross-over intervention study

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- 4 Catarina Rendeiro^{1,5}, Honglin Dong^{1,6}, Caroline Saunders², Laura Harkness³, Melvin Blaze⁴,
 5 Yanpeng Hou⁴, Ronald L. Belanger⁴, Giulia Corona^{1,7}, Julie A. Lovegrove¹ and Jeremy P. E.
 6 Spencer^{1*}.
- ¹ Department of Food and Nutritional Sciences, School of Chemistry, Food and Pharmacy, University of Reading, PO Box 226, RG2 6AP, Reading, UK. ⁵*Current Address:* Beckman Institute for Advanced Technology, University of Illinois UC, 405 Mathews Av, 61802, Urbana, USA; ⁶ *Current Address:* School of Life Sciences, Faculty of Health and Life Sciences, Coventry University, Coventry, UK.
 ⁷*Current Address:* Life Sciences Department, Whitelands College, University of Roehampton, Holybourne Avenue, London, UK
- 13 ² PepsiCo R+D Nutrition, PepsiCo Inc., UK;
- ³Global R+D Nutrition, PepsiCo Inc., USA;
- 15 ⁴ PepsiCo R+D Biological & Discovery Analytics, PepsiCo Inc., USA
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- 21
- 22 Address Correspondence: Jeremy PE Spencer, Molecular Nutrition Group, School of Chemistry, Food
- and Pharmacy, University of Reading, Reading RG2 6AP, UK; e-mail: j.p.e.spencer@reading.ac.uk; tel:
- **24** +44 118 378 8724.
- 25
- 26 **Running head:** Flavanones and endothelial function

27 ABSTRACT

28

Specific flavonoid-rich foods/beverages are reported to exert positive effects on vascular function; 29 however, data relating to effects in the postprandial state are limited. The present study investigates the 30 postprandial, time-dependent (0 -7 h) impact of citrus flavanone intake on vascular function. An acute, 31 randomized, controlled, double-masked, crossover intervention study was conducted in middle aged 32 healthy men (30-65 yrs, n=28) to assess the impact of flavanone intake (Orange Juice: 128.9 mg; 33 34 flavanone-rich Orange Juice: 272.1 mg; homogenized whole orange: 452.8 mg; isocaloric control: 0 mg flavanones) on postprandial (double meal delivering a total of 81 g of fat) endothelial function. 35 Endothelial function was assessed by flow-mediated dilatation (FMD) of the brachial artery at 0, 2, 5 and 36 37 7 h. Plasma levels of naringenin / hesperetin metabolites (sulphates and glucuronides) and nitric oxide species (NO_x) were also measured. All flavanone interventions were effective at attenuating transient 38 impairments in FMD induced by the double meal (7 h post intake; P<0.05), but no dose response effects 39 40 were observed. The effects on FMD coincided with the peak of naringenin/hesperetin metabolites in 41 circulation (7 h) and sustained levels of plasma nitrite. In summary, citrus flavanones are effective at 42 counteracting the negative impact of a sequential double meal on human vascular function, potentially through the actions of flavanone metabolites on NO. 43

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45 Key words: citrus flavanones, endothelial function, high-fat meal, nitric oxide, postprandial

46 Introduction

A transient impairment of vascular function is known to occur in the postprandial or fed state ⁽¹⁻⁴⁾ and is 47 widely believed to impact on endothelial dysfunction and lifetime cardiovascular disease risk ⁽⁵⁻⁸⁾. In 48 particular, endothelial function has been shown to be transiently impaired (2-8 h) following ingestion of 49 moderate to high fat meals (36-80 g of fat) (9-13), potentially driven by hyperglycemia and 50 hypertriglyceridemia which occurs during the postprandial state (1, 14, 15). Observational data have 51 highlighted that the consumption of diets rich in flavonoids might lead to an improved cardiovascular 52 prognosis ⁽¹⁶⁻²⁰⁾. Indeed, flavonoid-rich foods and beverages are well reported to improve endothelial 53 function in humans both acutely ⁽²¹⁻²⁴⁾, short-term ⁽²⁵⁻²⁷⁾ and long-term ⁽²⁸⁻³¹⁾. However, most of the acute 54 interventions were undertaken with volunteers in the fasted state, which is considered less representative 55 of the free living state, whilst data relating to flavonoid potential to ameliorate acutely postprandial 56 endothelial impairments are more scarce ⁽³²⁻³⁴⁾. 57

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Although, the precise mechanisms by which absorbed flavonoids and their circulating metabolites 59 mediate beneficial vascular effects remain unclear, there is evidence to suggest that the modulation of 60 circulating NO levels might be involved ^(22-24, 35-38). Notably, flavanol-rich cocoa has been consistently 61 shown to improve endothelium-dependent vasodilation in healthy individuals ^(24, 27, 31, 39, 40), smokers ^(23, 1) 62 ²⁶⁾, patients with coronary artery disease (CAD) ⁽⁴¹⁾, hypertension ⁽⁴²⁾, or diabetes ⁽⁴³⁾. Particularly, acute 63 vascular improvements have been shown to coincide with the appearance of flavanol metabolites in the 64 circulation and with peak plasma NO levels ^(23, 24, 26, 42). Furthermore, flavanol-induced improvement in 65 vascular function are inhibited following co-administration of an eNOS inhibitor, suggesting a cause-66 and-effect relationship between flavonoid intake, plasma NO levels and vascular function (23, 24). 67 Although less studied, flavanones from citrus, have also been shown to exert beneficial effects on human 68 vascular function ^(28, 44). In particular, chronic interventions with orange juice, or the pure flavanone, 69

hesperedin, resulted in a decrease in blood pressure in overweight volunteers and acute (6 h)
improvements in micro-vascular reactivity ⁽⁴⁵⁾. Short-term intake of pure hesperedin also resulted in
significant improvements in endothelial function (as measured by brachial artery FMD) in volunteers
with metabolic syndrome ⁽⁴⁶⁾.

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In the present study, we assessed the impact of an acute intervention with increasing doses of orange flavanones (sourced from differently processed orange beverages) on human vascular function in the postprandial state. A sequential double meal (breakfast and lunch, delivering a total of 81 g of fat) was used to simulate the fed state and investigate the postprandial time-dependent effects of flavanone intake on endothelial function as measured by brachial artery FMD.

80

81 SUBJECTS AND METHODS

82 Ethics

The clinical trial was registered at clinicaltrials.gov (NCT01963416) and conducted according to the Declaration of Helsinki following Good Clinical Practice (GCP). It was approved for conduct by the University of Reading's Research Ethics Committee (ethics reference number 12/06). All volunteers signed an informed consent form before commencing the study.

87

88 Intervention study volunteers

Volunteers were recruited from the University of Reading and surrounding area by use of the Hugh Sinclair Unit volunteers' database, poster advertisement within the university and local community via local websites (April-Dec 2012). Fifty-nine male healthy volunteers, aged 30-65 years old were assessed for screening and selected according to the following inclusion criteria: 1) fasting lipids in the upper half

of the normal range (triacylglycerol 0.8-3.2 mmol/l and total cholesterol 6.0-8.0 mmol/l) or BMI 25-32 93 kg/m²; 2) Non-smoker; 3) Not diabetic (diagnosed or fasting glucose > 7 mmol/l) or suffer from 94 endocrine disorders; 4) hemoglobin and liver enzymes levels within the normal range; 5) Not having 95 suffered a myocardial infarction/stroke in the past 12 months; 6) Not suffering from renal or bowel 96 disease or have a history of choleostatic liver or pancreatitis; 7) Not on drug treatment for hyperlipidemia, 97 hypertension, inflammation or hyper-coagulation; 8) Not taking any fish oil, fatty acid or vitamin and 98 mineral supplements; 9) No history of alcohol misuse; 10) Not planning or on a weight reducing regime; 99 100 11) Not having taken antibiotics in the 6 months prior to the study; 12) Not being able to consume the study meals. Those selected for the study were instructed not to alter their usual dietary or fluid intake. 101 Volunteers were asked for 24 h prior to, and during, the study to refrain from the following: 1) 102 103 consumption of polyphenol-rich foods including fruits (including citrus fruits) vegetables, cocoa, chocolate, coffee, tea, fruit juices and wine; 2) consumption of foods-rich in nitrates, including beetroot, 104 spinach, lettuce, rocket, celery, parsley, cabbage (defined as containing more than 50 mg nitrates/ 100 g 105 fresh weight ⁽⁴⁷⁾; 3) participating in vigorous exercise and 4) consuming any of alcohol beverage. 106 107 Volunteers were further asked to fast for 12 hours before each study visit and during that period only 108 consume low-nitrate water provided. The same standard meal, low in polyphenols and nitrates, was also 109 provided for dinner for the day before each visit. Written informed consent was obtained from all eligible 110 volunteers prior to their participation in the study.

111

112 Study Design

113 The study design consisted of an acute, randomized, placebo controlled, double-masked postprandial 114 crossover study (Figure 1). After the initial screening visit to assess the eligibility of volunteers to 115 participate in the study, volunteers were enrolled in the study (by researchers CR and HD) and visited

the Hugh Sinclair Unit at the University of Reading on four separate occasions separated by a two week 116 period (June-Dec 2012). Volunteers were asked to consume either a A) Control drink (C); B) Orange 117 juice beverage (OJ); C) Flavanone-rich orange juice (FROJ) or D) Whole Orange beverage (WO), 118 together with a high fat breakfast (at baseline, t = 0 h), followed by a medium-fat lunch (t = 5.5 h). HD 119 assigned participants to the 3 digit coded drink interventions for their 4 visits according to a random 120 allocation sequence generated by a third party. Details on the flavonoid composition of the interventions, 121 as well as micro and macronutrient composition, can be found on Table 1. Compliance to a 24 hour low-122 123 polyphenol intake period and 12 hour fasting was monitored by a 24 hour dietary recall conducted in each study visit. On each visit day, volunteers rested for 30 minutes in a quiet, temperature controlled 124 room before they were cannulated by a qualified research nurse and blood samples were collected in the 125 126 fasted state (0 h) and at 2, 5, 7 and 24 h after consumption of each intervention drink. Flow mediateddilation of the brachial artery (FMD) was the primary outcome and it was measured at 0, 2, 5 and 7 h 127 post consumption. Secondary outcomes of the study included systolic and diastolic blood pressure (0, 2, 2)128 129 5, 7 h), plasma flavanone levels (0, 2, 5, 7, 24 h) and Nitric Oxide (NO) plasma levels (0, 2, 5, 7 h). After 130 baseline measurements were taken, the high fat breakfast (Table 2) was consumed with one of the clinical 131 products (C, OJ, FROJ, WO). Volunteers were asked to consume the intervention drink and the high fat 132 meal in 10-15 min. At 5.5 hours from baseline, a medium fat lunch was provided (Table 2). Last measurement of the day was performed at 7 hours and the volunteers were asked to return to the clinical 133 134 unit the following morning to provide a 24 h blood sample (fasted). From 7 to 24 h, volunteers were asked to consume the free-polyphenol dinner provided by the research team and to continue on the low-135 polyphenol diet, as well as refrain from exercise and consuming alcohol. Blood samples for flavonoid 136 137 analysis were collected in EDTA-containing tubes (Greiner Bio-One Ltd, Stonehouse, UK), immediately centrifuged for 15 min at 4 °C (4000 x g) and the plasma spiked formic acid (1.5% of a 50% water 138 solution) and ascorbic acid (5% of a 10 mM solution) and stored at -80 °C. Blood samples for Nitric 139

Oxide analysis were collected in heparin-containing tubes, immediately (within 3 min of collection) centrifuged for 15 min at 4 °C (4000 x g) and plasma rapidly collected, aliquoted and stored at -80 °C to reduce inactivation of nitroso species. All procedures involving human volunteers were approved by the University of Reading Research Ethics Committee. The clinical trial was registered at clinicaltrials.gov as NCT01963416.

145 Sequential double-meal

The sequential double meal protocol was based on the department's extensive experience on postprandial 146 studies, which have been collated into the DISRUPT database ⁽⁴⁸⁾. It consisted of two meals 1) high fat 147 breakfast (51 g fat; 14 g protein; 64 g carbohydrates; 777 kcal) administered with the intervention drink 148 and 2) medium-fat lunch (30 g fat; 15 g protein; 80 g carbohydrates; 628 kcal) (Table 2) administered 149 5.5 hours after the intervention drink. The high fat meal consisted of two butter croissants (47 g of fat) 150 and 5 g of butter (4 g of fat). The medium fat meal consisted of 2 slices of white bread (2 g of fat); 42 g 151 152 of Philadelphia soft cheese (13 g of fat); a small bag of salted crisps (9 g of fat) and two shortbread biscuits (6 g of fat) (Table 2). The volunteers were asked to consume meals within 10-15 min. 153

154

155 Flavanone-containing interventions

The preparations of the intervention drinks were carried out in accordance to good manufacturing practice as described in HACCP. The control (C) drink was matched for sugars found in the orange beverages and 0.67% citric acid and orange flavoring was added for flavor purposes. The levels of total β -carotenes present in the flavanone-treatments are considered negligible (~ 0.25 mg; 2-RSD: 15%) with regards to endothelial function effects; with a 15 mg dose (6 weeks intervention, in combination with 150 mg of vitamin C) resulting in no significant changes on endothelial biomarkers ⁽⁴⁹⁾. (Table 1). The levels of folate present (~ 60 µg; 2-RSD: 16%) can also be considered insignificant in regards to its potential to impact on endothelial function; folate has been shown to drive small improvements in endothelial function only in long-term interventions (1- 4 months) of at least $5000 - 10000 \,\mu\text{g}$ /day of folate, but not with lower doses in the ranges of $400 - 800 \,\mu\text{g}/\text{day}$ ⁽⁵⁰⁾.

Orange juice intervention (OJ) was a 100% commercial pure orange juice (Tropicana Pure Premium). 166 The flavanone-rich orange juice intervention (FROJ) was Tropicana Pure Premium with added orange 167 pomace. Pomace comprised the edible part of a whole orange which is leftover during the production of 168 Tropicana pure premium orange juice and subjected to particle size reduction. Orange pomace is rich in 169 fiber (40:60 ratio of soluble to insoluble) and contains small amounts of micronutrients and a high 170 171 proportion of the polyphenols found in whole orange. The whole orange intervention (WO) consisted of lightly blended whole table orange, without the peel. Drinks displayed slightly different viscosities, but 172 specific measurements were no undertaken to assess this. All drinks were stored in individual portions 173 (255 g/ 240 ml) in aluminum canisters, frozen at -20 °C and labeled with a 3-digit code to ensure double-174 masking. Drinks were defrosted overnight in the fridge $(4 \, {}^{0}C)$ just before being used for each study day. 175 Participants, care-providers and all researchers assessing outcomes were blind until all the data was 176 analyzed. Quantification of flavanones from orange beverages (OJ, FROJ and WO) was performed by 177 UHPLC-MS. Sample preparation was performed by diluting the juice sample with DMSO, the internal 178 179 standard (IS) solution (10 µg/mL d4-Dimethylphthalate in 50% Acetonitrile/water) and 50% Acetonitrile/water, followed by vortexing and centrifugation (10 min, 2500 rpm). The supernatant was 180 filtered prior to analysis in an Agilent 1290 UHPLC, with a Zorbax Eclipse Plus C18 column (1.8µm, 181 182 2.1 mm x 100 mm; linear gradient starting at 100% (A) containing 2% Acetonitrile in water with 0.1% Formic acid, to 90% (B) containing Acetonitrile with 0.1% Formic acid, followed by 100% B). MS 183 detection was performed in ESI positive ion mode, on an Agilent 6530A Q-ToF MS with MassHunter 184 185 Software for instrument control and data processing. Calibration standards were prepared from analytical grade materials purchased from Indofine Chemical Chromadex or LKT Laboratories. The levels of 186

flavanones in the test products are presented in Table 1. Briefly, the total levels of flavanones in a) OJ is
128.88 mg, b) FROJ is 272.14 mg, c) WO is 452.80 mg (Table 1). The flavanone hesperedin is the main
flavonoid present in the intervention beverages, ranging from 107.30 mg (OJ) to 352.80 mg (WO).

190

191 Flow-mediated dilation (FMD)

FMD of the brachial artery was the primary end point measure of the study and measurements were taken 192 following standard guidelines ⁽⁵¹⁾ using an ALT Ultrasound HDI5000 system (ATL Ultrasound, UK) in 193 combination with a semi-automated computerized analysis system (Brachial Analyzer, Medical Imaging 194 Applications-llc, IL, US). Briefly, after 15 minutes supine rest in a quiet air-conditioned room the 195 brachial artery was imaged longitudinally at 2-10 cm proximal to the antecubital fossa. After baseline 196 197 images were recorded for 60 seconds, a blood pressure cuff placed around the forearm was inflated to 220 mmHg. After 5 min of occlusion, the pressure was rapidly released to allow reactive hyperemia, 198 with image collection continuing for 5 min post release. A single researcher, who was blinded to the 199 200 measurement details, analyzed all image files and peak diameter was defined as the largest diameter obtained after the occlusion was released. FMD response was calculated as relative diastolic diameter 201 change from baseline as compared to peak diastolic diameter. A total of 28 volunteers were analyzed for 202 their FMD response. Data from 8 volunteers was not analyzed or was excluded due to i) measurement of 203 204 FMD from non-dominant arm (rather than dominant) due to limitations with blood collection (n=2); *ii*) absence of FMD response (n=3); *iii*) technical problems during recording of ultrasound FMD 205 206 measurements rendered non-analyzable data (n=3).

207

208 **Blood pressure**

Systolic and diastolic blood pressure were measured using an Omron MX2 automatic digital upper arm 209 blood pressure monitor (Omron Healthcare UK Ltd, Milton Keynes, UK). All measurements were taken 210 according to standard practice and by a qualified research nurse, prior to and following each intervention 211 period. Before starting blood pressure measurements the volunteers were seated or laying down quietly 212 for at least 20 min. Measurements were taken in the right arm, before FMD procedure for each time 213 point. The subject's right arm was placed resting on a pillow (on a side table positioned at heart level), 214 slightly flexed with palm upward. Volunteers were asked to refrain from speaking during blood pressure 215 216 measurements. The measurement were repeated 3 times and blood pressure was considered as the average of these measurements. 217

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219 Plasma flavanone analysis

Blood samples were collected in EDTA blood tubes and centrifuge at 4 °C for 10-15 min at 4000g. 220 Formic acid (1.5% of a 50% solution) and ascorbic acid (5% of a 10 mM solution prepared fresh 221 222 everyday) were added to the plasma samples to preserve flavanones before freezing at -80 °C. A subset of 20 volunteers were selected randomly for analysis of their flavanone content. A high throughput 223 analytical method using Ultra-high Performance Liquid Chromatography coupled with tandem mass 224 spectrometry (UHPLC-MS/MS) was developed and validated to measure simultaneously naringenin and 225 hesperetin in human plasma. Enzymatic hydrolysis and methanol extraction was applied as described 226 before ⁽⁵²⁾ with modifications to accommodate *in situ* monitoring of enzyme efficiency and automated 227 sample preparation using a Hamilton Microlab Star liquid handling system (Hamilton, UK). Plasma 228 samples (45 μ L) were incubated after addition of β -glucuronidase type VII-A (Sigma, USA) and sulfatase 229 type H-5 (Sigma, USA) for 90 min and 60 min at 37 °C, respectively. To monitor the enzyme activity, 230 every individual sample was spiked with a known concentration of phenolphthalein glucuronide and 231

potassium 4-nitrophenyl sulfate (Sigma, USA) as enzyme substrates in addition to caffeine-(trimethyl-232 d9) (Sigma, USA) as internal standard (IS) prior to incubation. The enzyme hydrolyzed samples were 233 subsequently extracted with methanol and centrifuged. The supernatant (6 µL) was analyzed using an 234 235 Agilent 1290 UHPLC coupled with an Agilent 6490 triple quadrulpole mass spectrometer. Naringenin and hesperetin were separated in a Waters BEH C18 (100 x 2.1 mm, 1.7 micrometre particle size) at a 236 flow rate of 0.6 mL/min in a 6.5 min gradient 99% solvent A (water containing 0.1% formic acid) and 237 238 1% solvent B (acetonitrile containing 0.1% formic acid) initially; 70% solvent A at 0.5 minutes; 55% solvent A at 2.5 min; 2% solvent A at 3.0 min; 2% solvent A at 4.0 min; 99% solvent A at 4.5 min 239 followed by post equilibration for 2 minutes). The mass spectrometer was operated in ESI positive 240 241 ionization mode and Multiple Reaction Monitoring (MRM) mode by monitoring quantifier and qualifier ions for both naringenin and hesperetin. MRM transitions were determined as 204.1/144.0 (m/z) 242 corresponding to caffeine, 495.1/319.1 (m/z) corresponding to phenolphthalein-glucuronide and 243 217.9/137.9 (m/z) corresponding to potassium 4-nitrophenyl sulfate, as Quantifier ions. MRM transitions 244 were determined as 303.1/153.1 (m/z) corresponding to hesperetin and 273.1/147.1 (m/z) corresponding 245 246 to naringenin as qualifier ions. Concentrations of hesperetin and naringenin were then calculated based on ratios of their integrated peak area for the quantifier ions to that of IS using two sets of eight point 247 calibration curves. Accuracy of the analysis was monitored by systematic counter-balancing between 248 249 plasma samples and quality control samples spiked with a known concentration of hesperetin and naringenin. The method was validated for a linear calibration range of 0.0313 µM to 8.02 µM for 250 naringenin and 0.0282 µM to 7.22 µM for hesperetin, respectively. Additionally, limits of detection for 251 naringenin and hesperetin were determined as 2 nM and 7 nM, respectively. 252

253

254 Biochemical analysis

The blood samples collected in pre-chilled lithium or heparin tubes were spun (4000 x g; 10-15 min; 255 4°C) immediately after collection (within 3 min). Samples were also collected in serum separation tubes 256 (SST) and allowed to stand for 30 min prior to centrifugation (1300 x g; 10 min; 21°C). All samples 257 were aliquoted and frozen at -80°C until analysis. Plasma NO analysis: Plasma samples for 258 measurement of total nitroso species (NOx) were aliquoted in 150 µl aliquots to avoid freeze-thawing of 259 the samples for each measurement. Samples were defrosted just before the measurements took place 260 (within 10 min), these were kept on ice throughout. Plasma samples (n=28) were analysed for nitrite, 261 262 nitrate and other nitroso species (RXNO, including nitrosothiols, nitrosamines, iron-nitrosylhemoglobin and nitrosohemoglobin) by ozone-based chemiluminescence (model 88 AM, Eco Physics) as previously 263 described ⁽⁵³⁾. In brief, for total NOx measurement (NO derived from nitrate, nitrite and RXNO), one 264 265 aliquot of plasma was injected in airtight microreaction vessel containing a solution of vanadium (III) chloride (50 mM) dissolved in 1 M HCl, connected to a chemiluminescence analyser. For measurement 266 of nitrite and other RXNO, i) one aliquot of plasma was injected in the same apparatus into a glacial acid 267 268 acetic solution containing 45 mM of potassium iodide and 10 mM of iodide, at 60 °C actively purged by 269 inert helium, which allowed the detection of NO from both nitrite and RXNO (but no nitrate). *ii*) Subsequently, the plasma sample was treated with acidic sulphanilamide (1 M HCL) to scavenge nitrite, 270 271 before injection, allowing for quantification of RNXO alone. Nitrite levels in the plasma samples was determined by the difference between these two measurements (*i* and *ii*). Nitrate concentration was 272 273 determined by subtracting Nitrite + RXNO from total NOx. Samples used for calibration curves were prepared fresh every day and displayed consistent values across days. Plasma baseline lipids and 274 glucose: Plasma levels of total cholesterol, LDL cholesterol, HDL cholesterol, glucose and 275 276 triacylglycerol (TAG) were assayed on an ILAB 600 chemistry analyzer (Instrumentation Laboratory, Warrington, UK) using enzyme based colorimetric tests supplied by Instrumentation Laboratory. 277

279 **Power calculation and statistical analysis**

Power calculations were performed for the primary endpoint, change in FMD response. Power was based 280 on the intra-individual variability of the operator that performed the FMD analysis (5% CV, SD=0.3%). 281 Previous measures of variability in a control group estimated the standard deviation within subjects to 282 be 2.3%. At 90% power and 0.05 significance, the number of volunteers required to detect a difference 283 of 1.5% in the response of matched pairs in a crossover study is 25. The statistical analysis was performed 284 using the SPSS Statistics 21 (IBM) package. FMD, blood pressure, plasma levels of Nitric Oxide species 285 (Nitrate, Nitrite and Nitroso species) and plasma levels of flavanones were analyzed using a two-way 286 repeated measures ANOVA within subjects with Time (0, 2, 5, 7 hours) and Treatment (C, OJ, FROJ, 287 WO) as main factors. Post-hoc and Pairwise comparisons were carried out using the Bonferroni 288 correction for multiple comparisons. Significance was defined as P < 0.05 (95 % confidence interval) 289 for all outcome measures, with p-values represented in the figures as follows: *P = 0.01-0.05, **P =290 0.001-0.01, ***P < 0.001. Pharmacokinetics parameters were calculated as follows: a) the maximum 291 plasma concentration (Cmax) and b) the time to reach the maximum plasma concentration (Tmax) were 292 determined from the individual data obtained from each participant; c) the area under the plasma 293 concentration versus time curve (AUC) was calculated using the trapezoidal method. Multiple regression 294 295 analysis was used to predict the value of FMD (dependent variable) based on the value of hesperetin and naringenin plasma levels (independent variables). Random allocation sequence was generated by a third 296 party statistician using SAS version 9.1 (procedure plan and seed = 122700). The randomized block 297 298 design contained 4 blocks and 9 randomized sequences within each block.

299 **RESULTS**

Baseline characteristics and tolerance of intervention

The baseline characteristics of volunteers recruited were within the desired ranges, with either triacylglycerol ranging from 0.8-3.2 mmol/l and total cholesterol from 6.0-8.0 mmol/l or/and BMI from $25-32 \text{ kg/m}^2$ (Table 3). All intervention beverages were well tolerated by all volunteers, as well as the high and medium fat meals administered throughout the study. No adverse events were reported.

305

306 Flavanone modulation of postprandial FMD

A 2-factor repeated-measures ANOVA for endothelium-dependent brachial artery vasodilation, 307 measured FMD response, revealed a highly significant interaction between the interventions (C, OJ, 308 AOJ, WO) and time of the day (0, 2, 5, 7 h) [F(9,243)=3.27, P<0.0001], as well as significant main 309 effects of time of the day [F(3,81)=12.062, P<0.0001] and intervention [F(3,81)=2.78, P<0.05)]. At 310 baseline (t = 0 h) there were no significant differences in brachial artery FMD between visits with the 311 average baseline levels of FMD for the study population being 4.80 ± 0.03 FMD units. Two hours after 312 intake of the high-fat meal, a significant decrease in % FMD was detected for both control (P < 0.0001) 313 and the 3 flavanone interventions (P < 0.05) (Figure 2). In particular, in the control group, the % FMD 314 decreased by 0.99 \pm 0.17 % FMD after 2 h (P < 0.0001) and remained significantly suppressed 5 h (P < 315 0.05) and 7 h (P < 0.0001) after intake, relative to baseline levels. In contrast, all orange flavanone 316 interventions resulted in a recovery in % FMD to that of baseline levels between 5-7 h (OJ : $4.51 \pm 0.23\%$ 317 FMD; FROJ: $4.74 \pm 0.25\%$ FMD and WO: $4.75 \pm 0.23\%$ FMD) (Figure 2). At 5 h post intervention, 318 there were no significant differences in % FMD between control and each of the flavanone interventions 319 320 (OJ, FROJ, WO), whereas at 7 h (following intake of the medium-fat meal at 5.5 h), we observed a significantly higher % FMD for OJ (P < 0.05), FROJ (P < 0.01) and WO (P < 0.01) in comparison to 321 control. There were no significant differences between the flavanone interventions at 7 h, with all three 322 323 doses of flavanones administered (OJ: 128.8 mg; FROJ: 272.1 mg and WO: 452.7 mg) counteracting the deleterious effect of the double meal challenge on % FMD response to a similar extent. Blood pressure 324

was not significantly altered following consumption of any of the flavanone interventions, relative tobaseline or to the control beverage (Table 4).

327

328 Modulation of plasma flavanones

Total flavanones, naringenin and hesperetin (including glucuronides and sulfates), were not detected in 329 the plasma of volunteers at baseline, indicating compliance to the 24 h low flavonoid diet prior to the 330 study visits. Flavanone metabolites were not detected in the circulation of individuals following intake 331 of the control drink (Figure 3). Significant increases in plasma levels of hesperetin/metabolites were 332 detected at 5 and 7 h (P < 0.0001) (Figure 3A), and at 2, 5 and 7 h for naringenin/metabolites (P < 0.0001) 333 (Figure 3B). The time to reach T_{max} for hesperetin and naringenin were not significantly different 334 between treatments and coincided with the timeframe of FMD effects (Table 5). At 2, 5 and 7 h, plasma 335 levels of naringenin were significantly higher following WO intake compared to OJ (P < 0.01) (Figure 336 3B). Similarly, at 7 h, both FROJ and WO showed a trend towards higher plasma concentrations of 337 hesperetin, relative to OJ (P < 0.1) (Figure 3A). With respect to the Cmax and AUC (0-24 h) for plasma 338 hesperetin, both FROJ and WO were significantly higher than after OJ (P < 0.05), whilst for naringenin, 339 both the Cmax and AUC were only significantly higher for WO in relation to OJ (P < 0.005) (Table 5). 340 341 No significant differences in plasma flavanone levels were detected between FROJ and WO despite the different levels present in the treatment drinks. At 24 h, the levels of flavanones were not significantly 342 different from baseline, indicating the flavanone metabolites have been cleared from circulation (P =343 344 0.13) (Figure 3). A multivariate regression analysis, including both plasma naringenin and hesperetin, showed that hesperetin (P = 0.001), but not naringenin (P = 0.092), predicted changes in % FMD over 345 the course of 0-7 h. Specifically, at 7 h, at the peak of FMD response, hesperetin significantly predicted 346 347 the magnitude of FMD increase (r = 0.32, P = 0.005) following flavanone intake.

349 Modulation of plasma nitrite, nitrate and RXNO

Levels of nitrate, nitrite and other RXNO (nitrosothiols, nitrosamines, iron-nitrosylhemoglobin and 350 nitrosohemoglobin) were determined in plasma at baseline and 2, 5 and 7 h post treatment (Figure 4). 351 Nitrite plasma levels are known to reflect more accurately endogenous NO production in humans 352 (estimate of 70-80% of plasma nitrite deriving from endothelial nitric oxide synthase activity), whilst the 353 other major source is diet-derived nitrate (by reduction to nitrite). This was the rational for detecting 354 separately levels of nitrite, nitrate and other RXNO species. The average levels of plasma nitrate, nitrite 355 and other RXNO at baseline were 32.1 µmol/L, 68.3 nmol/L and 0.4 nmol/L, respectively, which is in 356 agreement with the values reported in the literature $^{(37, 54)}$. A significant decrease in plasma nitrate levels 357 was observed at 2, 5 and 7 h for all the interventions, including control (P < 0.0001) (Figure 4B). In 358 contrast, plasma nitrite levels remained constant up to 7 h post-treatment (not significantly different from 359 baseline) following OJ, FROJ and WO intake whilst the control group nitrite levels decreased 360 significantly (P < 0.01) (Figure 4A). No significant changes were detected in RXNO levels in plasma 361 (NS) (Figure 4C). 362

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364 **DISCUSSION**

Considerable evidence suggests that dysregulation of endothelial function in the postprandial state is an important contributing factor for cardiovascular disease risk $^{(2, 5, 7, 8)}$, whilst intake of flavonoid/polyphenol-rich foods, such as cocoa, tea and berries have been shown to exert positive effects on vascular function. In support of this, clinical trial data has indicated that intake of such foods/beverages may lower CVD disease risk, at least partially, through their actions in mitigating fedstate metabolic and vascular disturbances (reviewed in $^{(34)}$). In the present study, we showed that intervention with orange flavanones, both in juice or whole orange homogenised form, counteracts

impairments in vascular function evoked by a sequential double meal challenge, which reflects a regular 372 eating pattern and a typical dietary intake in the population ⁽⁴⁸⁾. Each flavanone intervention tested was 373 effective in reversing vascular impairments, to a physiologically similar degree, despite them containing 374 different levels of flavanones (ranging from 128 mg to 452 mg) and resulting in different concentrations 375 of plasma flavanone metabolites. No changes in blood pressure were observed. The rescue of transient 376 impairments in vascular function, as assessed using brachial artery FMD, coincided with the peak of 377 flavanone metabolites (total sulphates and glucuronides) in the circulation (7 h) and with sustained levels 378 379 of plasma Nitrite, the latter of which was significantly reduced by the double meal challenge. Thus, our 380 data support the concept that the observed postprandial vascular benefits may be linked to the actions of circulating flavanone metabolites on NO bioavailability. 381

382 Our findings are consistent with previous RCT datasets indicating that cocoa flavanols partially counteract the decrease in FMD following high fat meal loading ⁽³²⁾. Furthermore, pure quercetin has 383 also been shown to ameliorate postprandial FMD following maltose overload ⁽³³⁾. To our knowledge this 384 385 is the first data indicating that citrus flavanones are also capable of attenuating postprandial impairments 386 in endothelial function following a sequential high-medium fat double meal in individuals displaying 387 mild cardio-metabolic risk factors. Furthermore and in support of our findings, previous studies 388 conducted in the fasted state report that chronic interventions with flavanones in at risk groups (e.g. hypertensive, overweight or metabolic syndrome patients) induce positive effects on blood pressure and 389 endothelial function (FMD)^(45, 46, 55) and improvements in microvascular reactivity⁽⁴⁵⁾. Most importantly, 390 in the present study, no dose-dependent effects on brachial artery FMD were observed, despite the 391 interventions containing different amounts of flavanones (WO: 3.5 x OJ). This may indicate that at these 392 393 intake levels a threshold plateau may be reached, similarly to what has been shown previously with other flavonoid-rich interventions ⁽²²⁾. It also further suggests that lower doses of flavanones (approx. 130 mg) 394 can be efficacious at modulating postprandial endothelial function. No changes in blood pressure were 395

observed in the present study, which is in agreement with previous human intervention trials reporting
 modulation of blood pressure only after chronic interventions with flavonoid-rich foods, but not in an
 acute manner ^(27, 31).

399

We observed concurrent modulation of FMD, nitrite, and circulating flavanone metabolites (total 400 sulphates and glucuronides) suggesting that the latter may be linked to NO availability and subsequent 401 improvements in vascular function, although we cannot establish a causal relationship at this time. 402 403 Specifically, both naringenin and hesperetin metabolites peak plasma levels for all three interventions occurs at approximately 7 h, which coincide with significant improvements in endothelial function (at 7 404 h) and sustained levels of circulating nitrite after flavanone interventions in comparison to control. 405 Plasma levels of flavanone metabolites peaked slightly later than previously reported (4 - 6 h) ^(45, 56, 57). 406 most likely due to the concomitant intake of fat, which is thought to interfere with flavonoid absorption 407 ⁽⁵⁸⁾. On the other hand, no significant differences in time of absorption were detected between the 408 409 flavanone treatment groups (peak occurs at approx. 7 h for all three treatments).

In support of the link between flavanone intake and human vascular function, we observe that when low 410 411 or no levels of flavanone metabolites are detected in circulation (e.g 2 h), no differences in postprandial 412 brachial FMD are observed between control and flavanone-rich beverages. Further multiple regression 413 analysis suggests that mainly hesperetin metabolites seem to predict significantly the magnitude of 414 changes in FMD (r = 0.32, P = 0.005), suggesting an important role of this flavanone in the effects observed. This is corroborated by previous studies showing that pure hesperidin can trigger both acute 415 and chronic improvements in vascular function in humans ^(45, 46). It is important to further note that only 416 417 the sulphated and glucuronidated portion of the flavanone metabolites were quantified in our study and these are likely to account for a fraction (approx. 16%) of the total flavanone metabolites absorbed ⁽⁵⁹⁾. 418 As such, we anticipate that gut-derived phenolic compounds might also contribute to the improvements 419

in endothelial function observed. This is supported by our observation that hesperetin metabolites can
only significantly predict a small percentage (approx. 30%) of the FMD response observed; therefore it
is likely that stronger correlations might be apparent once gut derived small phenolic metabolites are
taken into consideration, however such extensive analysis was outside of the scope of our study.

424

Our study also indicates that the impairment in postprandial FMD induced by the sequential high fat 425 meal might be linked to decreases in circulating levels of NO species, in particular nitrite and nitrate. 426 427 Although, the precise mechanisms underlying postprandial endothelium impairments are not established, mechanistic animal studies suggest a role for NO signalling, showing, for example, that endothelial 428 dysfunction induced by fat intake also results in decreases in NO production ⁽⁶⁰⁻⁶²⁾. Importantly, the 429 430 flavanone interventions only prevented the decrease in nitrite, but not nitrate. Numerous evidence suggest that nitrite reflects more accurately endogenous NO production in humans, with an estimate of 70-80% 431 of plasma nitrite deriving from endothelial nitric oxide synthase (eNOS) activity ^(63, 64) and also better 432 reflects the degree of endothelial dysfunction in humans ⁽⁶⁵⁾. In agreement with our data, previous human 433 clinical data suggests an ability of some flavonoid-rich foods to modulate NO bioavailability ^(22, 24, 35, 37). 434 In particular, cocoa flavanols induced improvements in FMD have been causally linked to NO production 435 436 in humans ⁽²³⁾. More recently Bondonno *et al.*, 2012, also showed that apples containing (-) epicatechin and guercetin increased levels of nitrite along with FMD response after 2 h of intake ⁽³⁷⁾. Additionally 437 438 and in agreement with the present data, both pure (-) epicatechin and quercetin were shown to specifically increase plasma nitrite, but not nitrate in healthy humans ⁽³⁵⁾. Supporting *in vitro* mechanistic studies (in 439 endothelial cells) have demonstrated the flavanone hesperetin and some of its in vivo metabolites (e.g. 440 7-O-β-D glucuronide) can stimulate NO production via activation/expression of eNOS (46, 66) or by 441 decreasing NO degradation through inhibition of nicotinamide adenine dinucleotide phosphate-oxidase 442 (NADPH) (67) and these are possible mechanistic pathways by which flavanone metabolites might 443

modulate postprandial FMD. Although the specific modulation of nitrite by flavanone-containing 444 interventions is an interesting observation in the present study, the interpretation of the temporal 445 dynamics (time course) of flavanone appearance in plasma and levels of plasma nitrite is not 446 straightforward in regards to explaining the effects of nitrite on FMD. This seems to suggest that the 447 448 impact of flavanone metabolites on FMD response cannot be explained completely by modulation of nitrite (as a measure of NO). Since, the present study was not designed (or powered) to detect changes 449 in NO species, we are limited in our ability to establish a clear-cut link between FMD modulation and 450 451 NO at this time. However, we believe this preliminary data is very novel and valuable for future, more mechanism-focused, human RCT. 452

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454 Interestingly, FROJ intake resulted in similar levels of plasma flavanones to WO, despite lower initial concentrations, which might be related to characteristics of food matrix itself, such as viscosity, which 455 is known to influence the bioavailability of polyphenols (reviewed in ⁽⁶⁸⁾). It is possible that the reduced 456 457 particle size of the pomace in FROJ aided the release of polyphenols from the fiber matrix, making these more accessible for gut microbiota metabolism ⁽⁶⁹⁾. It is known that dietary fiber can physically trap 458 459 polyphenols within the fiber matrix in the fruit tissue reducing the accessibility to enzymes and the gut microbiota ⁽⁷⁰⁾. On the other hand, the rate of release of polyphenols from fibrous particles is inversely 460 proportional to the fiber particle size ⁽⁷¹⁾, therefore by reducing particle size in the pomace, we are likely 461 462 to increase the bioavailability of flavanones in FROJ. In order to confirm that this is the case, future studies will focus on measuring accurately total urine excretion (e.g. over a 24 h period). Nonetheless, 463 our study seems to suggest that particle size reduction of fiber-rich orange pomace and the re-introduction 464 465 of this product into orange juice might be an effective strategy to increase the bioavailability of polyphenols in vivo. Importantly, the increased bioavailability of flavanones after FROJ intake did not 466 enhance significantly postprandial FMD in comparison to lower flavanone-containing OJ, again 467

suggesting that perhaps a certain level of flavanone metabolites is necessary in circulation to trigger
 postprandial FMD improvements but further increases in flavanone levels may not produce additional
 benefits ⁽²²⁾.

471

One of the limitations in the design of the present study is related to the composition of the control 472 intervention, which did not take into account the levels of ascorbic acid present in the citrus beverages. 473 Clinical studies suggest that doses up to 500 mg of vitamin C do not impact on biomarkers of endothelial 474 function (e.g.^(49, 72)). More specifically, it has been shown in a recent stratified meta-analysis that doses 475 ranging from 90 to 500 mg of ascorbic acid do not produce improvements in endothelial function, both 476 acutely or chronically ^(73, 74), especially in populations with normal vitamin C status ^(75, 76). Furthermore, 477 478 previous studies reporting acute beneficial effects of ascorbic acid on endothelium dependent vasodilation (within 2-4 h of intake), deliver doses of at least 2000 mg (e.g. ⁽⁷⁷⁻⁷⁹⁾) and in many cases 479 positive outcomes are achieved by delivering ascorbic acid intravenously, resulting in supra-480 physiological plasma levels of vitamin C, which cannot be achieved by oral ingestion ^(79, 80). Since, the 481 482 levels of vitamin C in the present study were approx. 80-120 mg, we are confident that these can be considered negligible with respect to acute effects on endothelial function, as measured by FMD. 483 484 Therefore, despite these limitations, we can safely argue that our conclusions are reasonable when attributing the FMD response to circulating flavanone metabolites (at 7 h post intake) and that our data 485 486 are relevant in furthering the understanding of flavonoid-rich foods/beverages impact on postprandial endothelial function. 487

488

In summary, our results suggest that acute intake of a beverage containing at least 128 mg of flavanones can be an effective dietary strategy to blunt the acute transient impairment in endothelial function induced by a sequential double meal that reflects a typical intake in the population. Although we cannot draw 492 firm conclusions regarding the mechanisms by which flavanones elicit vascular responses, our results 493 suggest that these might be linked to an ability of flavanone metabolites to sustain basal circulating NO 494 levels. Collectively these observations have important implications considering that most individuals 495 spend the majority of the day in the postprandial state and such temporary vascular changes repeated on 496 a daily basis can critically impact on long-term vascular health and overall chronic disease risk.

497

498 **DISCLOSURES**

CS works as a Senior Scientist at PepsiCo Inc, LH works as a Senior Director at Global R&D Nutrition
at PepsiCo Inc, RLB, MB and YH work as Principle Scientists at PepsiCo Inc. The other authors declare
no conflicts of interest.

The views expressed in this manuscript are those of the authors and do not necessarily reflect the positionor policy of PepsiCo Inc.

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506 AUTHORS' CONTRIBUTIONS

507 CR: coordinated and conducted the study, undertook all FMD measurements, did data analysis and wrote 508 the manuscript; HD: coordinated and conducted the study; CS: design and coordination of the study, 509 writing of the manuscript; LH: design of the study; RLB: conducted study drinks analysis MB, YH: 510 conducted plasma flavanone analysis; GC: conducted NO species measurements and analysis; JL: co-511 investigator in the study, involved in experimental design; JPES: principal investigator, involved in 512 experimental design and writing of the manuscript. All authors reviewed the manuscript.

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TABLES

Table 1: Compositional analysis of orange flavanone beverages and control beverage used in the acute
postprandial study.

	Intervention drink (240 ml)						
Compounds		Control ¹	OJ^2	FROJ ³	WO ⁴		
	2-RSD (%)						
Hesperidin (mg)	5.0	-	107.30	220.46	352.80		
Narirutin (mg)	5.0	0.08	15.41	34.54	76.58		
Others* (mg)		0.02	6.17	17.14	23.33		
Total Flavonoids (mg)		0.10	128.88	272.14	452.71		
Fructose (g)	4.0	6.38	6.63	6.12	6.89		
Glucose (g)	4.0	5.36	5.36	5.10	5.87		
Sucrose (g)	2.0	10.20	10.97	11.99	11.48		
Total Sugars (g)		21.93	22.95	23.21	24.23		
Fiber (total) (g)	12.0	-	0.66	5.36	6.30		
Ascorbic acid (mg)	8.0	-	105.57	80.17	123.01		
Folate (µg)	16.0	-	54.06	65.28	64.77		
Total β carotenes (mg)	15.0	-	0.13	0.26	0.35		

¹ Control, sugar matched control; ² OJ, Tropicana pure premium orange juice without pulp; ³ FROJ, Flavanone-rich orange juice: Tropicana pure premium orange juice with added orange pomace; ⁴WO, juice made from lightly blended fresh whole orange. * Includes Diosmin, Didymin, Nobiletin, Tangeretin, Sinensetin, Me4-Scutellarein. *2-RSD*: Relative standard deviation of the measurement (expressed in %)

Table 2: Macronutrient composition of double-meal protocol

		Ма			
	Foods	Fat (g)	Protein (g)	Carbohydrates (g)	Energy (kcal)
at St	Butter Croissant (2x)	47	14	64	740
High-fat breakfast	Butter (5 g)	4	n/a	n/a	37
нğ	Total	51	14	64	777
_	2 Slices of sliced white bread (108 g)	2	8.5	50	237
Medium-fat Lunch	Philadelphia soft cheese (42 g)	13	3.6	n/a	131
n-fat	Crisps (25 g)	9	1.5	13	133
Aediur	Shortbread biscuit (22 g)	6	1.4	16	127
2	Total	30	15	80	628
	1				

Table 3: Baseline clinical characteristics of the study population.

Baseline characteristics	Mean ± SEM		
Age (y)	48 ± 1		
BMI (kg/m ²⁾	28.4 ± 0.4		
Total cholesterol (mmol/L)	5.6 ± 0.2		
HDL cholesterol (mmol/L)	1.3 ± 0.3		
Triacylglycerol (mmol/L)	1.5 ± 0.1		
Fasting Glucose (mmol/L)	4.8 ± 0.1		
Haemoglobin (g/dL)	14.9 ± 0.1		
Systolic blood pressure (mm Hg)	124.0 ± 1.7		
Diastolic blood pressure (mm Hg)	74.9 ± 1.5		
Liver Enzymes			
Alanine Aminotransferase (ALT) (IU/L)	42.1 ± 2.1		
Gamma-glutamyltransferase (IU/L)	41.7 ± 5.3		

Table 4: Acute postprandial effects of orange flavanone beverages on static blood pressure.

Blood Pres	ssure (mm Hg)	Baseline	2 h	5 h	7 h	Р
	Control ¹	125.5 ± 1.9	126.7 ± 1.9	126.7 ± 1.7	128.6 ± 1.5	
olic	OJ ²	124.8 ± 1.5	125.7 ± 1.2	125.72 ± 1.5	126.4 ± 1.5	
Systolic	FROJ ³	126.1 ± 2.1	125.7 ± 2.0	127.3 ± 2.1	127.1 ± 1.6	NS
	WO ⁴	126.1 ± 1.6	125.1 ± 1.4	124.8 ± 1.5	126.6 ± 1.5	
	Control	75.6 ± 1.6	71.5 ± 1.4	74.6 ± 1.4	72.1 ± 1.4	
Diastolic	OJ	74.9 ± 1.5	70.1 ± 1.2	73.7 ± 1.5	70.4 ± 1.5	NO
Dias	FROJ	75.5 ± 1.5	70.9 ± 1.6	74.6 ± 1.5	72.2 ± 1.4	NS
	WO	76.0 ± 1.6	69.9 ± 1.4	73.9 ± 1.5	70.9 ± 1.5	

¹Control, sugar matched control; ²OJ, Tropicana pure premium orange juice without pulp; ³FROJ, Flavanone-rich orange juice: Tropicana pure premium orange juice with added orange pomace; ⁴WO, juice made from lightly blended fresh whole orange; Results are presented as mean \pm SEM (n=36). Baseline levels did not differ between groups. NS: Non significant differences between treatments

Table 5: Pharmacokinetics of the major plasma flavanones, naringenin and hesperetin, after consumption of beverages containing either 128.88 mg (OJ), 272.14 mg (FROJ) or 452.80 mg (WO) of total orange flavanones in healthy middle-aged men.

	Cmax (μM)			Tmax (h)			AUC (0 - 24 h)			
		OJ	AOJ	WO	OJ	AOJ	WO	OJ	AOJ	WO
Flavanones	Hesperetin	0.1 ± 0.0	0.3 ± 0.1 *	0.2 ± 0.0 *	7.9 ± 1.3	7.6 ± 0.9	9.2 ± 1.4	1.4 ± 0.2	3.5 ± 0.8 *	2.4 ± 0.4 *
	Naringenin	0.05 ± 0.0	0.2 ± 0.0	0.1 ± 0.0 *	6.5 ± 1.0	6.5 ± 0.2	6.3 ± 0.3	0.8 ± 0.1	1.9 ± 0.5 #	1.8 ± 0.2 *

OJ, Tropicana pure premium orange juice without pulp; FROJ, Flavanone-rich orange juice: Tropicana pure premium orange juice with added orange pomace; WO, juice made from lightly blended fresh whole orange. Results are presented as mean \pm SEM (n=20). * *P* < 0.05, indicates a significant difference in Cmax / AUC in WO or FROJ in relation to OJ. [#] *P* = 0.058, indicates a trend in AUC in FROJ in relation to OJ. No significant differences in Tmax were detected between treatments.

FIGURES

Figure 1. CONSORT flow diagram for the postprandial study. CONSORT, Consolidated Standards of Reporting Trials.

Figure 2. Time-course of postprandial FMD following consumption of flavanone beverages containing either 128.88 mg of flavanones (OJ); 272.14 mg of flavanones (FROJ); 452.80 mg of flavanones (WO) or a macronutrient and micronutrient-matched control in middle aged healthy men (n=28). A high-fat breakfast (51 g of fat) was administered at t = 0 h, and a medium-fat lunch (30 g of fat) was administered at t = 5.5 h. Data are presented as mean ± SEM and analyzed using a 2-factor repeated measures ANOVA with time and treatment as the 2 factors [significant main effects of time x treatment (P < 0.0001), time (P < 0.0001) and treatment (P < 0.05)]. Post hoc analysis were conducted using Bonferroni multiple comparisons test. * P < 0.05 OJ significantly different from control at the 7 h; ** P < 0.01 FROJ and WO significantly different from control at 7 h. * Significant decrease in FMD response in relation to baseline levels for both control (at 2, 5 and 7 h; P < 0.0001, P < 0.05, P < 0.0001 respectively) and all three flavanone interventions (at 2 h; P < 0.05). FMD, flow-mediated dilatation; OJ, orange juice; FROJ, flavanone-rich orange juice; WO, whole blended orange.

Figure 3: Plasma flavanone profile following postprandial consumption of flavanone beverages containing either 128.88 mg of flavanones (OJ); 272.14 mg of flavanones (FROJ); 452.80 mg of flavanones (WO) or a macronutrient and micronutrient-matched control in middle aged healthy men (n=20). A) Hesperetin, B) Naringenin. Data are presented as mean \pm SEM and analyzed using a 2-factor repeated measures ANOVA with time and treatment as the 2 factors [significant main effects of time x treatment (P < 0.0001), time (P < 0.0001) and treatment (P < 0.001)]. Post hoc analysis were conducted using Bonferroni multiple comparisons test. Hesperetin levels are significantly higher in all treatments in comparison to control at 5 and 7 h (\$ 0.00 < P < 0.02), whilst Naringenin levels are significantly

higher in all treatments in comparison to control at 2, 5 and 7 h ($^{\circ}0.00 < P < 0.03$). *** *P* < 0.001, ** *P* < 0.01: levels of plasma Naringenin are significantly higher in OJ in comparison to WO. # *P* < 0.1: levels of plasma Hesperetin in FROJ and WO show a trend towards higher values then OJ. OJ, orange juice; FROJ, flavanone-rich orange juice; WO, whole blended orange.

Figure 4: Plasma Nitric Oxide levels following postprandial consumption of flavanone beverages containing either 128.88 mg of flavanones (OJ); 272.14 mg of flavanones (FROJ); 452.80 mg of flavanones (WO) or a macronutrient and micronutrient-matched control in middle aged healthy men (n=28). A) Nitrite levels (nmol/L), B) Nitrate levels (µmol/L) , C) Nitroso species (RNXO) including nitrosothiols, nitrosamines, iron-nitrosylhemoglobin and nitrosohemoglobin (nmol/L). Data are presented as mean ± SEM and expressed as change from baseline. Data were analyzed using a 2-factor repeated measures ANOVA with time and treatment as the 2 factors [significant main effects of time (*P* < 0.0001)]. Post hoc analysis were conducted using Bonferroni multiple comparisons test. ** *P* < 0.01 Nitrite levels are significantly different from baseline only for the control and all three flavanone treatents (*P* < 0.0001) at the specified time points. OJ, orange juice; FROJ, flavanone-rich orange juice; WO, whole blended orange.